

PRODUCTION OF COOKED FISH MEAT FOOD

Patent number: JP11137215
Publication date: 1999-05-25
Inventor: NOGUCHI MUNEO
Applicant: NOGUCHI MUNEO
Classification:
- International: A23L1/325; A23L1/01
- european:
Application number: JP19970318926 19971105
Priority number(s):

Abstract of JP11137215

PROBLEM TO BE SOLVED: To provide a method for producing a cooked fish meat food heightened in bad smell of the fish meat even in a fish having especially strong fishy smell such as a sardine and making even a human hating a fish smell favorably eatable.

SOLUTION: A cooked fish meat food is produced by extruding a ground meat of a red meat fish such as a sardine on a belt conveyor 2 on which bread crumb 4 is scattered in a sheet-like, attaching the bread crumb 4 on an under face of the ground meat sheet 3, sprinkling the bread crumb 4a on an upper face of the ground meat sheet 3 by a bread crumb scattering means 5, roll- extending the ground meat sheet 3 attached with the bread crumb 4 and 4a with a pair of rollers 6, cutting to a prescribed shape and subjecting the resultant ground meat sheet 3 to oiling and/or baking. A molded shape of the ground meat is not restricted to a sheet-like and may be e.g. a bar-like, etc., such as a square pillar, a column or a cross in a cross section, in restricting to the thickness of the thinnest part to be 2-10 mm. Preferably, herbs are contained in the ground meat.

Data supplied from the **esp@cenet** database - Patent Abstracts of Japan